



**SOMETHING ODD**—Goes into this Chocolate Continental Dessert—mashed potatoes and coffee. This unique recipe adds a special, different touch.

## Mashed Potatoes, Coffee in Desert?

Intriguing in more ways than one is this exquisite Chocolate Continental. There's an unusual ingredient — mashed potatoes; an unexpected flavor — coffee; and an unorthodox method of preparation — no cooking. Just try it and see what a delightful concoction it is.

**Chocolate Continental**  
 5 squares unsweetened chocolate  
 ¼ cup butter or margarine  
 1½ cups sugar  
 1 teaspoon vanilla  
 1 to 2 tablespoons instant coffee  
 2 egg yolks, unbeaten  
 ¼ cup water  
 ¼ teaspoon salt  
 ¼ cup milk  
 ¼ cup (½ envelope) instant mashed potatoes

2 tablespoons rum or ¼ teaspoon rum extract  
 Melt chocolate over hot water. Meanwhile, cream butter and sugar thoroughly. Add vanilla and instant coffee. Beat in egg yolks. Add melted chocolate and beat again.  
 Bring water and salt to a full boil. Remove from heat and add milk. Slowly add instant mashed potatoes. Stir with a fork until thoroughly moistened. Beat until potatoes are light and fluffy. Add the mashed potatoes to the chocolate mixture; mix well. Stir in rum. Pour into a 7x4x3-inch loaf pan, which has been lined with waxed paper. Cover and chill in refrigerator 8 hours, or overnight. Remove from pan. Garnish with confectioners' sugar frosting, if desired. Cut into ½-inch slices. Makes 12 to 16 servings.

## Carne Asada Popular On Bolivian Menus

The high plains of Bolivia are very cold. The low plains are hot. In between, are uninhabited swamp lands which cover three-fifths of the entire country.

Lowlanders eat many fruits, especially for dessert. Bolivia lowlands grow fine crops of oranges, lemons, limes, guavas, figs, dates, grapes, bananas, avocados, papayas and chirimoya, the custard apple. They also grow cashews, cocoa, sugar cane, corn and rice. Vanilla beans, sarsaparilla and many strangely flavored plants influence Bolivian cookery.

Soups usually are flavored with

pepper. Beefsteak and rich meat pies usually are cooked with vegetables. A plain lettuce salad; then fruits. This is usually accompanied by beer or wine and then coffee, black or with milk.

Carne Asada or roast beef is prepared like this for many generous servings. They say 10 servings. We'd say 14 to 16 servings.

7 to 8 pound roasting beef  
 4 teaspoons mace  
 1½ teaspoons black pepper  
 2½ tablespoons salt  
 1½ clove garlic, minced  
 ¼ cup vinegar  
 2 tablespoons olive oil  
 4 medium-size (2 cups) onions, chopped  
 5 large tomatoes, chopped  
 3 green peppers, seeded and chopped  
 ¼ cup water or more

Wash meat and dry. Combine mace, pepper, salt and garlic. Rub thoroughly into the meat on all sides for at least 5 minutes. Sprinkle the vinegar over the meat. Put in a cool place (we'd refrigerate) and allow to stand in marinade for 6 hours or more.

For roasting, allow approximately 13 to 18 minutes per pound. (We'd say at 325 degrees). It becomes well done, says our Bolivian reporter, after 15 minutes per pound. Rub meat with olive oil, place in roaster, pour vinegar mixture over meat and sear for 10 minutes until it becomes brown. Cover with chopped vegetables and roast as indicated above. Baste frequently with vegetables and gravy that accumulates. If roast seems dry, add water. Strain gravy and mash vegetables through sieve for serving.

## Liver, Rice Featured in 'Easy Meal'

Bright spring days find the youngsters outdoors working up keen appetites just at the time when Mother, indoors, is deep in housecleaning with less than usual time for cooking. Sand lot and sand box stars need fuel for energy, and Mom needs something quick and easy to "fill 'em up."

Reba Staggs, home economist, offers a good solution for this seasonal dilemma. It is a casserole of liver, rice and vegetables, almost a meal in itself. It is very nutritious for liver is a fine source of iron, which helps build good, red blood.

This hearty dish need not take long to prepare. The rice is cooked ahead of time. The vegetables — green pepper, celery and onion — can be cut up quickly and the cooking started as the liver is lightly browned in lard or drippings. Then all ingredients, including a can of tomatoes, go into a casserole which is popped into the oven for 20 to 30 minutes.

**Liver and Rice Casserole**  
 1 pound sliced beef or pork liver, cut in 1-inch squares  
 ¼ cup chopped green pepper  
 ½ cup chopped celery  
 1 medium onion, diced  
 2 tablespoons lard or drippings  
 1 can (8 ounces) tomato sauce  
 1 can (16 ounces) tomatoes  
 1½ teaspoons salt  
 ½ teaspoon pepper  
 ½ teaspoon thyme  
 1½ cup grated sharp cheddar cheese

Cook liver, green pepper, celery and onion in lard or drippings until liver is very lightly browned and vegetables are tender. Pour off drippings. Add tomato sauce, tomatoes, salt, pepper, thyme and rice. Pour into greased 1½-quart casserole. Sprinkle grated cheese over the top and bake in a moderate oven (325 degrees F.) 20 to 30 minutes. 4 to 5 servings.

## Buffet Salad Elegant Treat

If you're thinking about a really elegant buffet salad or a salad dessert course of distinction, this one is certain to bring paeans of praise. And it should. You'll note right away that this is no penny saver.

Toss together lightly, 1 can of moist sweetened coconut, 1 cup of grated pineapple, 1 cup seeded white cherries, 1 cup diced canned or frozen peaches, 2 oranges that are free from membrane and cut into small pieces; add 12 marshmallows, quartered. Chill.

Whip 1 cup whipping cream; fold in ½ cup mayonnaise. Fold this gently into fruit mixture. Turn into freezing tray or trays and let stand 4 hours or until frozen. Or turn into a fancy mold, cover tightly with saran wrap or waxed paper sealed with freezer tape and freeze in freezing compartment or freezer.

Unmold, slice and serve on crisp lettuce. Garnish with additional mayonnaise or mayonnaise and whipped or dairy sour cream.

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